

SALAME CASA CASON



CODE	82610
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1 kg approx per piece

Salame in natural gut without preservatives

DESCRIPTION	Parma and San Daniele pig's meat, bred by Casa Cason in controlled stalls with selected diets
APPEARANCE	The slice shows a good balance between lean and fat, the grain has an average size
TASTE	Sweet and delicate, the taste of the meat is not covered by the use of aromas and spices
MATURING	At least 60 days
PRODUCER	Casa Cason - San Pietro in Gù (PD) - Veneto
OUR SELECTION	Since many time we were looking for tasty cuerded meats but without preservatives. For over a year we worked together with Paolo and finally today we are able to offer to our clients these high quality cured meats, without additives
CURIOSITY	In the north-east of Italy the salame was traditionally produced near Christmas, to be consumed during the first holidays, just a few days after production; the rigid climate and the salt helped to preserve the product for a limited period of time
SUGGESTIONS	Perfect with bread and a glass of Prosecco